



CORRALILLO CHARDONNAY 2015

D.O. San Antonio Valley



TERROIR

The grapes for our Chardonnay Corralillo are sourced from vineyards located in the Rosario Valley. The area is characterized by a predominantly marine-type climate, which allows the grapes to slowly ripen and develop complex flavors while maintaining a pleasing natural acidity. Soils consist of granite in various stages of decomposition, some characterized by a high proportion of quartz and others in volcanic decomposed materials. The different topographies were both essential and ideal for the optimal growth of the vines, resulting in a highest quality fruit plenty of varietal expression.

WINEMAKING



The grape juice was extracted from the press without rotations. 35% was fermented in stainless steel tanks to retain all its freshness and mineral character. The rest was fermented in French oak barrels in order to enhance the complexity, volume as well as the intensity of the final blend. During the barrel aging, we work periodically with yeast lees – using methods such as fine lees stirring (batonnage). Malolactic fermentation adds just a touch of roundness, balance and rich mouth feel.

TASTING NOTES

Pale yellow in color, this Chardonnay offers attractive fresh tropical citrus and floral aromas with mineral hints. Firm and fresh mouth-watering acidity is balanced by a delicate yet balanced palate ending with a long and lingering finish.

FOOD PAIRING

Ideal companion for fish, white meat, paella, cooked seafood, Asian recipes and pasta. Serve at 53° Fahrenheit (12° Celsius).

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 4,39
- Residual Sugar (g/l): 2,25
- pH: 3,18
- 1.650 cases produced